

# IMP Baltic Porter

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- Gravity **32 BLG**
- ABV **16.3 %**
- IBU **48**
- SRM **62.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2 kg (25.6%)	81 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (25.6%)	80 %	20
Grain	Monachijski	2 kg (25.6%)	80 %	16
Grain	Weyermann - Carapils	0.4 kg (5.1%)	78 %	4
Grain	DRC	0.5 kg (6.4%)	69 %	300
Grain	Fawcett - Pale Chocolate	0.5 kg (6.4%)	71 %	600
Grain	Weyermann - Carafa II	0.4 kg (5.1%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2 g	Mash	60 min
Water Agent	CaCl	7 g	Mash	60 min
Water Agent	CaCO3	8 g	Mash	60 min
Other	Łuska ryżowa	50 g	Mash	60 min
Water Agent	Enzym	3 g	Mash	60 min
Other	Pożywka	2 g	Boil	10 min
Other	SpringFerm	1 g	Boil	10 min
Other	Whirflock	2 g	Boil	10 min

## Notes

- Profil wody (Słodowy):Ca-159.2/Mg-4/Na-4/Cl-149.3/SO4-53/HCO3-149  
Łuska i enzym dodane na początku zacierania razem ze słodami  
Carafa dodana na wygrzew  
Wysładzanie do 16l  
Plan fermentacji: Drożdże dodane do brzezki o temp 9\*C, po 2 dniach od rozpoczęcia fermentacji temperatura o 1\*C w górę na dobę, przerwa diacetylowa w 16\*C przez 7 dni  
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